Jules Lacroix
Terroirs Authentiques

The house Jules Lacroix represents a traditional agriculture in the respect of its soil, listening to its vines.

DESCRIPTION OF WINE

A.O.C : Appellation 1er Cru Contrôlée
Wine producing region: Bourgogne
Grape variety: White wine: Chardonnay Red wine: Pinot noir
Type of soil: Clay and Limestone

Wine making for the white wine:
Hand harvested
Whole bunch press
Limit of partly natural inputs, yeasts and bacteria
Cold setting during 24 to 48 hours
Alcoholic and malolactic fermentation in oak barrel.

Wine making for red wine:
Hand harvested
Destemming
Alcoholic fermentation in stainless steel or wood tank Punching of the cap twice a day during 10 days and pumpover. Maceration with grape skin, then devatting.

Ageing process:
Aged in oak barrel during 9 to 15 months, with 20% to 30% of new barrels.
Barrel filling by gravity to preserve aromas and structure.
Picture of the terroir, with limitation of interventions.

COMMENTS

The wines of appellation 1er Cru come from an exceptional terroir that has been raised in its utmost respect. You can then find a structured and complex wine which has the taste of its terroir.

FOOD AND WINE PAIRINGS

The white wines will perfectly pair with a cod in sauce or thin slices of salmon but also goat cheeses and comté.

Red wines will go well with traditional dishes such as Burgundy snails, red meats and fairly strong end-of-meal cheeses.

APPELATIONS

- Rully 1er cru Cloux (white)
- Montagny 1er cru Les Coères (white)
- Mercurey 1er cru Les Byots (red)
- Givry 1er cru Les Grands Prétans (red)
- Santenay 1er cru La Comme (red)

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Alcohol abuse is dangerous for health, to consume in moderation.

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